1;Griffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

Kols have neither mud walls nor wooden doors. When they leave the house, a bit of thorny brush is put in front of the doorway. This will keep out dogs and also any dangerous spirit which may be seeking admission. 342

When the building of a house is completed, there is usually a dedicatory ceremony consisting of installing and worshipping the household god or goddess or both, and a small niche in a corner or in the side wall is reserved for this purpose. The place is marked with *sendur* and the *hom* sacrifice is made. An offering of a chicken or young goat may also be made at the village shrine. A *tulasi* plant should also be planted somewhere in the courtyard. 342 776 778

DAILY LIFE. The daily life of the village and forest Kol centres mainly about the problem of daily bread. Before daybreak the women are up and are the first to be seen about the village. They sweep the house, the veranda and the courtyard; fetch water from a nearby stream, well or tank and grind the wheat for the morning meal. The sound of the grindstone is one of the earliest to be heard in a Kol village. The men are also up early, but do not have much to do in the way of household duties unless it is to chop a bit of wood. They wash their faces and rinse out their mouths with water which the women have brought, and, if they have bullocks, these are fed and got ready for the work in the fields; or if this is not to be done, they sit around in the sun in the courtyard and wait for some hot tea, or more probably for rice and *chapati* remaining from the meal of the night before. During the season when the work is heavy, they are in the field not long after the day has dawned, and the village is inhabited only by the women, children and older men. The bullocks for ploughing are driven before them; some of the older boys may assist in this, and the men carry the iron-pointed wooden plough. If some of the men-folk have no work in the fields, they may go into the forest for wood and grass; or, if there is plenty of food in the house and there is no pressing need for money, they sit around in groups and smoke cheap country cigarettes (*biris*) and gossip. 512 [252] [515] [264] [492] [407] [276 521]

In the meantime the women are preparing the morning meal. It is not usual for men and women to eat together. The women and children usually eat about the same time, though when the boys get in their teens, they like to eat with the men. During the middle of the morning, after the meal is nearly ready the women go for their daily bath to a nearby stream or tank. Women bathe every day throughout the year. The men bathe daily in the hot weather, but not so frequently in winter. The women do not remove their clothes when they bathe, though men usually remove all but a loincloth. The women [264] [515]

1;Griffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

412 the lower stone. In the centre there is a pivot around which the upper stone rotates. The *sil* is essentially a grindstone but is used mostly to grind spices, and mix together ingredients on the mortar-and-pestle

Fig. 6.

Fig. 7.

system. The *sil* has two parts: an oblong stone 18" × 12" the surface of which is roughened by being chipped; the roller, a piece of stone which is rounded and which is used something as a rolling pin, only the stone grinds and does not revolve.

An iron knife which is attached to a piece of wood and on which all the cutting of vegetables is done is usually found about the house. The user sits on the floor and cuts the vegetables or meat on the knife. In the process the knife is steadied by pressing the feet on the wooden attachment and thus both hands are free for work.

[516] [252]

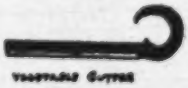

Fig. 8

415 A few baskets will always be found lying about the house. These also are not manufactured by Kols. They are used for transporting things to and from the bazaar, for gathering leaves, sticks and cow-dung for fuel or plaster. Vegetables and the like may be stored in them. The winnowing basket (*supa*) is always found near the granary. This is used to clean the grains and also has its work in certain magical ceremonies which will be described further on. A sort of broom made of bamboo and grass will be found somewhere about the place.

[285] [251] [243]

Fig. 9

412

354 In one corner of the room is located the *chulha*. This is a low mud hearth with one or two fireplaces. The smoke goes into the room. Here the meals for the family are cooked. Nearby are the cooking vessels and an iron spoon or two for stirring the food and some tongs for the fire. Somewhere will be found the large sun-dried mud urn in which the wheat or rice is stored. This is rat proof and is arranged so that it may be watched for termites which do much damage in villages. Some piles of fuel will be seen: dried cow-dung cakes or bits of wood which have been chopped by the men of the family.

[252] 412 415 [251] [237] 462

1:Griffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

include, fish, goat, chicken, hare, mutton, buck, and even pork. Apparently carrion is never eaten. The flesh of the deer may be eaten but not that of the tiger. The villager is an adept at preparing vegetables for his curries, and throughout the year depends largely upon the following according to the seasons: *sags* of various kinds; egg plants; pumpkins and gourds; okra; potatoes, both ordinary and sweet; onions; roots of various plants; and corn on the cob roasted until it is brown.

The community feast, or feasts, given to a relatively large group on special occasions, are things which help to break the monotony of diet. Community feasts are usually paid for out of the proceeds of fines levied by the *panch*. An individual also may give a feast as a thank-offering, or at child-birth, at the time of a wedding, or at death. One of the favourite foods is said to be a preparation described below known as *bara*, and is served at every feast. If some social event should make a feast obligatory, and if the person concerned should fail to provide the expected meal, the *panch* brings pressure upon him to do so. If he still fails, the person is boycotted for a period. The usual menu at such a feast includes rice and *chapatis*, pulse, vegetable curry, *chatni*, *bara* and if they can be afforded, meats of various kinds. Kols drink milk when it is available and apparently do not feel that all milk should be kept for the calf, as some Munda tribes believe. Milk is also used in the preparation of certain special foods, such as *khir*, which is used for the child's first feeding. See below.

Foods are usually divided into two classes: *pakka* and *kachha*. The former kind is cooked in *ghi* or *ghi* is used in its preparation, and the latter is simply cooked with water. *Ghi*, like other products from the sacred cow, protects from impurity. While caste Hindus have numerous restrictions in connection with this classification, the Kols do not seem to be particular in this regard. They will take food cooked by "clean" Hindu castes, but never from those castes which they consider below them, such as Chamars, Mahars, Dhobis, Basors, and Doms. Nowhere Kols seemed to be starved nor emaciated. Apparently, they have enough to keep them in fairly good health, though not in abundance. We did not find stout people among them.

The main food-stuffs are listed below. In an average Kol house all of these are probably not found at any one time, but they are those used when available:

Grains: Wheat, rice, millet (in northern areas).

Pulses: Black pulse (*Phaseolus radiatus*). Red and yellow types (*Cajanus indicus* and *Dolichos lablab*).

Oils: Mustard oil usually from *Guizotia abyssinica*. Sweet oil on

1;Griffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

til tel from (*Sesamum indicum*). Occasionally *kusum tel* from *Sleichera trijuga*. 262

Vegetables, in season and according to price: Greens of various types called *sags*. These are cooked like spinach and similar greens. Egg plant; pumpkin; potato; yams; onion; corn; okra; jungle roots and leaves. These are usually cut into bits and [252] cooked together in water to make a thick soup, which is flavoured with spices and poured over the rice, or eaten with the *chapatis*.

Fruits in season: The common fruits such as mango, custard apple, guava, jack-fruit. The forest fruits such as those belonging to the fig types: *Jitia Pipar* (*Ficus religiosa*); *Bar* (*Ficus Bengalensis*); *Dumbar* (*Ficus glomerata*). Also the *Jamun* (*Eugenia jambolana*); *Kusum* (*Sleichera trijuga*); the *Bel* (*Aegle marmelos*); the *Khajur*, the fruit of the wild date palm (*Phoenix sylvestris*); the *Ber* (*Zizyphus jujuba*).

Dairy Products: Milk, clarified butter (*ghi*), milk curds.

Meats: Chicken, goat, mutton, buck, hare, pork, fish.

Condiments include salt, *chatnies* made from fruits such as the mango or the tamarind, and the "seven spices," which include *khaskhas*, from poppy heads; *jira*, cummin seed; *haldi*, turmeric; *rai*, mustard; *nariyal*, cocoanut; *gol mirch*, pepper; *lahasun*, garlic; *lal mirch*, red chilis. 263

Sweet spices used include *ilachi*, cardamom; *long*, clove; *darchini*, cinnamon.

The general preparation of the chief dishes used by Kols may be briefly described as follows. They are arranged according to ingredients. Certain of them have been borrowed from their Hindu neighbours. 252 [171]

Chapatis. Whole wheat flour is used together with a little salt. The whole is moistened with hot water and made into a dough which must be well mixed before it is rolled or patted into a pancake. This is cooked on a hot fry-pan until well browned. It must often be turned in the process.

Puris are a very special dish and are often offered to the deity at the time of religious worship. There are many kinds of *puris* possible. A *puri* is essentially a *chapati* fried in clarified butter. Usually white flour is used, and occasionally some *dal* or shortening is mixed in.

Rice (*Chawal*). The cheaper rice is simply boiled with water until the grains are well done. Indian rice, when properly cooked does not stick, but the grains are flaky. The rice water is poured off and is often used as a gruel.

1;Griffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

252 *Pulses or dals* are cooked separately, having been first soaked in water for a period. They are cooked into a thick soup, and a portion of this is either mixed with the rice and curry or is put to one side of the plate and eaten with the rice.

Khichri. This is a preparation of rice, pulse and spices. Meat may also be used with it. Clarified butter is also used. The rice and pulse are mixed and soaked for a few hours. The spices are next mixed and made ready to put in and some onions are fried in clarified butter and are put on top after the *khichri* has been prepared. The rice, *dal* and spices are cooked together until ready. There are usually about three parts of rice to one part of *dal*. The new bride when first [585] coming to her husband's home is required to demonstrate her ability to cook by preparing *khichri*.

Curries may be either purely vegetable or they may have meat in them as well. Among the vegetables used in a typical curry would be onion, ginger, *haldi*, and potato. Salt and spices will be added. These will be fried together and later water will be added to make a gravy. When meat is used it is cut into small lumps and both fried and boiled.

Meats are usually boiled in fat in large vessels. Fish is sometimes wrapped in dry grass and the grass burnt, and the fish is ready.

Fruits are usually eaten raw.

Some of the special dishes commonly found among the Kols are the following:

Lai is much like puffed rice. Unhusked rice is warmed in a pan until the husks come off and only the grain is left. The rice in turn is put into an iron vessel in which sand has been heated over a hot fire. The heat expands the rice and when the whole has been puffed, the sand is shaken out and the *lai* remains. Sometimes this is sweetened by being sprinkled with syrup.

Lawa is another name for *lai*. But it is not sweetened and sometimes parched corn or millet is mixed with it.

Laddu is essentially a mixture of wheat flour and sugar. White flour is taken and to it is added enough clarified butter to make it into a dough. This is browned over a fire. Sugar is added as well as more *ghi*, and the whole is moulded into balls. If available, nuts and raisins may be mixed in. Sometimes the whole is soaked in a syrup made from sugar.

Bara. Black pulse is the main ingredient. This is husked and cleaned and soaked from eight to twelve hours in order that it may become quite soft. This is next ground on a grindstone (*sil*) with the stone roller until it becomes a fine smooth dough. While being ground

1;Griffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

on the *sil* salt and some spices are usually added. The dough is then moulded by hand into cakes of various sizes which are fried in sweet (*til*) oil or in clarified butter. *Bara* is usually eaten in this form though occasionally, if curd is available, it is soaked in that until soft. 252

Dahi is a form of sour milk, though a particular strain of bacteria seems to be required. A bit of old *dahi* is put into the new milk which has been sweetened and to which possibly a little sliced green chilli has been added. This is set aside until the *dahi* is formed.

Khir. This is made by boiling rice in milk over a slow fire. Sugar is added to sweeten. When the mixture becomes creamy, chopped cocoanut, pistachio, and *ilachi* seeds are added to taste.

Batasa. Sugar is boiled with water until there is a very thick syrup. This is poured into a cocoanut shell which has a small hole in the bottom through which the syrup may drip. This is allowed to drip on cloth or paper forming small balls of various sizes. The product turns out to be a small whitish ball, spongy and very sweet.

FOOD TABOOS. There are certain things which Kols never eat. The use of beef and carrion is universally tabooed. The latter is eaten only by outcastes, and beef is not taken in deference to their Hindu neighbours. It was noted that pork is among the foods used. In Hinduized centres it is no longer eaten as a regular dish, but it is still partaken of at festival times when a young pig may be offered to the goddess and ceremonially eaten. Nothing that creeps on the ground should be eaten. 262 [564] [178 782]

Among other animals which they never kill nor eat are found the names of the parrot, sparrow, crow, kite and *galgal* (*Acridotheres tristis*).

INTOXICANTS. There is evidence to show that the Kols are not so addicted to the use of intoxicants as they were in previous years. At times of religious ceremonies liquor is still used quite freely and no penalty is attached. In one centre we were informed that the *panchayat* fines any man who is caught drinking liquor, and that they had totally abolished its use in that village. In other places they were not so successful, and yet there was a standard penalty of Rs. 10 or a community feast, when, in the judgment of the *panch* the circumstances warranted it. 273 [184 623 681]

Contact with city life seems to increase the use of liquor; and Kol dwellers in Jubbulpore have distinctly less feeling against it and more often indulge in its use than do the people living in the village. [369]

As far as we could learn there was no record of the Kols resorting to the illicit distillation of intoxicants. When they need liquor for their [443]

1:Griffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

This led to a separation between the brothers and they formed two divisions of the same family. The elder brother was the head of the family of Rautiya Kols and the younger of the Kurha Kols. 564 773

Another story relates that there were once five brothers of the same *kurhi*. Due to lack of food they were forced to separate: one went to the Binj mountains and founded the Binj *kurhi*; another went to a Thakuriya house, found shelter there, and from him are descended the Thakuriya Kols; another who took refuge with the Kumhars, the potters, was the ancestor of the Kurha sept. It is not unlikely that these stories contain the truth that this *kurhi* may have arisen from some marriage with Kumhars or perhaps miscegenation with them, or it may have reference to some occupational adventure on the part of some Kols.

Apparently the use of an earthen vessel by one sub-group does not prevent marriage within the whole group, nor does it limit it to that group, for marriages are possible between them and the Kathautiya Rautiyas who use wooden vessels from which to eat. There is the restriction, though, that Kurhas and Kathautiyas should not eat together unless they are related by marriage, and when this is the case they may compromise by the use of the ordinary brass plate. In a certain centre we were told that the only "pure Rautiyas" were those who used the *kurha* and that there were also definite marriage restrictions between them and the users of the wooden bowl. This, if ever true, is disappearing. 564 [264]

1c. *Kathautiya.* Evidence goes to show that this *kurhi* is also a sub-group of the Rautiyas and differs from the Kurhas in that its members eat from a wooden bowl, called *kathauta* or *kathota*. The women folk, and occasionally the men, wear bits of wood in the lobes of their ears. During childhood the hole in the lobe is enlarged by the insertion of fibres from weeds, and from time to time a new bit is inserted in the attempt to enlarge the hole. We did not find that the Kathautiya Kols were consistent in the use of the wooden dish. At Sihora they told us that while they were Kathautiyas they had nevertheless given up the use of the *kathauta* and had adopted the ordinary brass plate. In other centres, notably one near Katni, they still use the bowl and cling to the custom tenaciously. As far as possible, they declared, all food should be prepared in wooden vessels, and it is expected that they should eat their food from such vessels. They do not manufacture their own *kathautas*, nor is any particular kind of wood used, but the dishes are made by Hindu carpenters from such wood as is available. At the time of death or eclipse of sun or moon the Kurha Kols must throw out all their earthenware dishes; the [415 264] [304 301] [178] [184] [252] [439] [82] [768 415]

hGriffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

a circle and all the time sang and beat time with their hands, the Chamar accompanying them with his drum. Several of the women took part in the digging of the earth and each girl was allowed but one blow with the pick. The earth thus displaced was gathered up with the mattock and put into the baskets. It was estimated that about thirty pounds were actually brought. The group then returned to the courtyard as slowly as they went but in the reverse order, with the lamp at the rear. The earth was then thrown in the centre of a small raised platform called the *mandil*, though occasionally the *mandil* is made later on from the earth brought in at this time. After the baskets were emptied the women brought water in small earthenware vessels and each threw water on the pile of earth until it was thoroughly soaked. The women then went to another part of the courtyard where each had left a bit of wheat which they brought from their homes when they first came. This was piled at another point and as each presented her wheat the mother dipped a bit of sweet oil from her household oil-jug and gave it to the other women. After this a small cone of cowdung, which is worshipped by unmarried girls, was set up on the *mandil*. See Figure 19.

This earth should be sufficient to make either five or seven *chulhas* and they should be prepared sometime during that night. In Deosori they said that it would be done in the morning, and as it is done only by the women of the household it is likely that it was done after the people had departed. The party broke up at this point and from twenty to twenty-five women and young girls departed. This happened at 9 P.M. Occasionally there is a feast following the *mangarmati*, but there was none in this particular case.

The next day the *chulhas* constructed from this earth should be ready for the preparation of the *lawa*, a mixture of parched paddy and millet, which is considered an indispensable part of the wedding preparations. During the time of its preparation there is joking and fooling. Before they can start to parch the rice one of the male members brings a young chicken and thrusts it into the lighted *chulha*. If the chicken does not catch fire and die (that is, if the *chulha* is not hot enough) it becomes the property of the male relative, but if it dies the women take it and make it into a curry. If the chicken catches fire no effort is made to save it. The parching of rice may now begin and this should be initiated by the man who brought the chicken. The same *chulha* which was used for the burning of the chicken should not be used for the subsequent parching. As the man commences his work some of his female relatives approach him and do all they can to disturb his work and irritate him. They may throw mud at him, abuse

1:Griffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

584 252 [578] him verbally (give *gali*), take all kinds of liberties with him and try their best to make him lose his temper. He is supposed to take no notice of this but to remain calmly at his work. After the *lawa* is prepared (the man does not prepare all that is required) it is put into [532] a new *ghara* decorated with pictures representing females. Sometimes other articles are also put into the *ghara* —uncooked rice, bits of *supari* nut, *haldi* and two-pice coins. When prepared at the bride-groom's house the *lawa* is kept to be taken with the boy's party on their trip to the girl's village for the *sadi* and is there mixed with the *lawa* prepared in the girl's house for use at the time of the wedding. The preparation of the *lawa*, which is made a day or two before the group [574 626 578] leaves for the wedding, is made the occasion for the reconciliation of estranged relatives within the village and the consequent restoration of friendship. This reconciliation may also be extended to any member of the *kurhi* with whom there have been unhappy relations.

584 349 (*b*) *Marriage Booth: Marhwa.* In the meantime there has been far more to do at the girl's house where the actual wedding is to take place, for the wedding booth (*marhwa* or *mandap*) must be constructed there. This is usually set up in the courtyard immediately in front of the girl's house. In this booth the essentials of the marriage ceremony are performed and the sacred pole is fixed at its centre. Male relatives of the bridegroom help to build it, but women must have nothing to do with its construction. Before the men who come to work can actually start operations the bridegroom must have his body [302 602 543] rubbed with *til* oil mixed with *haldi*. The anointing should be done by his sister or another close female relative and he should then be dressed in clothes which have been dipped in *haldi* water. The construction of the *marhwa* may now begin.

584 349 824 The *marhwa* is constructed of prescribed kinds of wood. Its size varies, but is usually about eight feet square and six to seven feet high. Nine poles are used in its construction, including the central post, called the *magrohan*, which however does not reach up to the roof. *Saleh* (*Boswellia serrata*) is the most favoured kind of wood and if procurable is preferred, both for the framework of the booth and for the sacred pole at its centre. The eight remaining poles are arranged so that there are three on a side. Text figure 21 will make this clear.[1] If *saleh* wood is not available, *gular* (*Ficus glomerata*), *sal* (*Sheora robusta*), *char* (*Buchanania latifola*) or even bamboo are permissible. The central post, however, must be of *saleh* wood and they search far and wide until they have found it. The leaves of the banana plant are tied to each of the eight poles and over the top. The

[1] [on p. 86. - Analyst]

Griffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

in the family, but the wife is in no sense his slave and plays a large part in its control and management. All affairs are brought before the family for discussion and decision before final action is taken. If one party is not agreeable to a certain proposition the other tries by coaxing or by some other means to win his or her consent. Nevertheless this picture, given by the men, may be over bright, for it appears from close observation that the rights of the wives are much less than those of the men. She is not as free as the men are and it is not the custom for her to go here or there without hindrance. The woman has a certain amount of what might be called "personal property" and is not debarred from possessing it, though this is limited to her ornaments, her clothes and anything that she may make or acquire for her personal use. When the husband dies his property goes to the sons, but as long as she is living she must be supported by the sons. If there is no son, the property remains with her as long as she lives, but passes to the husband's male relatives at her death.

The Kol widow is not subjected to the same disabilities as are found among certain classes of Hindus. She is not required to shave her head, nor discard her metal bangles and ornaments, nor wear a white *sari*. If young she may marry again, usually not less than a year after her husband's death, and if she is elderly she may go to live with her son or relatives. Widows are expected to make some contribution for their keep and are often found searching for fuel or roots and leaves.

PLACE OF THE WIFE. After marriage the chief duties of the wife are to care for the house, prepare the meals and be a mother to her children. In between it is generally expected that she will find some means to supplement the family income, either by directly engaging in remunerative work, or by gathering roots and tubers from the jungle, cow dung from the roads and paths, or wood for the kitchen fire. Dried cow dung cakes are most generally used for the fire. She does the washing of clothes for herself and her children. Men wash their own clothes.

During her monthly courses there is some interruption of her regular work. During that time she may prepare her own food, but is not permitted to prepare food for another. The man must do his own cooking or make some other arrangements for the time being. There are other taboos at this time; she must never touch men's clothes nor should milk of any kind be touched by her. She may bring water from the well for her own use, but such water is taboo to any other member of the family.

l:Griffiths M-5 (ca. 1940) 1946 AW37 Kol AW37

4. In some things the men take the leading part, but the women assist in certain occupations, such as : 462

Grazing cattle.
Purchasing supplies in the bazaar.
Watching crops by day.
Cutting wood for the house.
Construction of houses.
Milking of cows and goats.

5. There are some things that are absolutely taboo to the women such as :

Ploughing.
Getting up on a roof.

6. There is one thing that a man should never do : wash the clothes of a woman. [296]

7. There are a number of things neither a man nor a woman does, some of them have been listed and others have not. These tasks are the particular work of certain castes and occupational groups, and Kols leave such work to them. [564]

Among Kols working in industrial centres the wife and husband often work side by side at the same task, such as digging stone, carrying baskets of stone for the lime kiln, and the like.

GUESTS AND HOSPITALITY. On account of the smallness of Kol houses it is not possible for Kols to do much in the way of entertaining. Nevertheless hospitality is extended as far as is possible under the circumstances. A visiting relative is given a place within the family. On his arrival, he is met by the men of the house and greeted. The salutation takes the form of an embrace. The two put the arms around each other and touch first the left shoulder to the left shoulder, then the right to right. The next thing is to touch each others' knees, first the left, then the right, both hands generally being used. The final part is the grasping of the right hand.[1] Provision is made for the relative so that he or she may sleep comfortably during the night. This often entails hardship on the members of the family particularly if the house is crowded. A relative takes food with the other members of the family : men sitting with men and women with women. If the visitor should be a friend but not a relative, it is usual for him to be given a place to sleep, but he does not take his food with the family. He is expected to cook his own food, although the materials for the same are supplied free to him by the family with whom he is stopping. 574 602 [576] [264] [252]

[1] See plate XII.